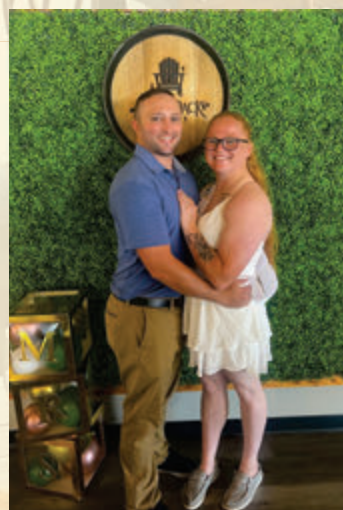


PRIVATE EVENTS

ADIRONDACK WINERY 



Host an unforgettable event at Adirondack Winery's stunning Queensbury venue, featuring rustic elegance, complete with an in-winery barrel room, vineyard, gorgeous tasting room and outdoor patio! Elevate your celebration with our hand-crafted wines, ciders, and craft beverages, impressive charcuterie boards, and exclusive activities!

395 Big Bay Road, Queensbury, NY 12804 | ADKWinery.com/privateevents

Sasha@AdirondackWinery.com | (518) 621-2989

EVENT SPACES



"The Mezzanine" is our second floor private event space, which offers a beautifully rustic yet modern setting that brings charm and elegance to any occasion. With abundant natural light, farmhouse tables and chairs, oakwood floors, chandeliers, bistro lights, and large windows overlooking our state-of-the-art winemaking facility, the space provides a warm and inviting atmosphere.



Winery



Vineyard



Barrel Room



Tasting Room



Patio



THE MEZZANINE



Completed in 2022, The Mezzanine is a 2,226 square-foot event space located on our second floor. This space features an elegant rustic industrial motif with oakwood floors, light gray and black colors, and beautiful lighting complete with chandeliers and bistro lights! The space boasts an abundance of natural light and large windows overlooking our winery production facility.

Our in-house decor includes used wine barrels, farmhouse-style tables with burlap runners, accompanied by pecan wood cross back chairs with padded seats, and a picture-perfect boxwood feature wall boasting an Adirondack Winery barrel head! Utilize this decor or bring in your own.

Our modern audio visual technology is included in your Mezzanine room rental! With free wi-fi, ample electric, two televisions ready to play your custom content, and a 120" drop-down projection screen system; you will be able to deliver any content to your guests you wish! Use our surround sound system with wireless microphone to set the mood with your own playlist or choose from our stations.

CAPACITY DETAILS:

Plated Dinner (w/ Rounds): 146 | Wedding Ceremony: 147 | Plated Dinner (w/ Farmhouse Tables): 122
Cocktail Party Style: 200 | Lecture Style: 168 | Show Style Seating w/ Side Tables: 150



THE MEZZANINE



Mezzanine Room Rental Rate: \$1,099

**Extra Hour(s): \$349 | *Monday - Thursday events are rented at a discounted rate*

Your Mezzanine rental includes exclusive access for a 3-hour time block, plus 1 hour for setup and 1 hour for breakdown. The space blends rustic charm with sophistication, featuring 9' farmhouse wood tables, cross-back padded pecan wood chairs, live-edge wood tabletops, wine barrels, and a podium.

Décor includes burlap table runners, wine bottle centerpieces, and flickering LED candles. Guests will enjoy complimentary lemon-infused communal water or the bottled tap water elegantly set on tables.

Enhance your event with our audio/visual amenities, including a drop-down projector, flat-screen TVs, surround sound system, and wireless microphone. Play your own music or use our curated stations.

A \$20 per person food and beverage minimum ensures your guests savor our handcrafted offerings, with licensed outside catering allowed for approved items.





THE BARREL ROOM



A perfect space for smaller events, our Barrel Room is located directly in the Winery! Guests enjoy the backdrop of our wine barrels, while also being able to view our Stainless Steel Tanks and equipment.

This room features rustic tables and chairs, polished concrete floors, light gray walls, large windows looking out to our Tasting Room and Patio; and a boxwood greenery photo spot. The room is conveniently located on our first floor, with easy access to restrooms and other tasting room amenities.

The Barrel Room accommodates up to 32 people seated; up to 49 for a cocktail party-style event.

Your Barrel Room Rental is for a 3-hour time block (plus 1-hour setup, 1-hour breakdown) and water service, in-house decor, and use of our portable speaker and wireless microphone to play your own music, or use ours!

**Note, this is a semi-private space - our wine-making and tasting room staff may be actively at work in the facility during your event.*



THE BARREL ROOM



Barrel Room Rental Rate: \$350

**Extra Hour(s): \$120 | *Monday - Thursday events are rented at a discounted rate*

Your Barrel Room rental includes exclusive access to this intimate and inviting space for a 3-hour time block, plus an additional hour for setup and one hour for breakdown. Thoughtfully adorned with elegant rustic wood tables and chairs, burlap table runners, and seasonal wine bottle centerpieces, the setting perfectly blends charm and sophistication.

Enhance your event with complimentary lemon-infused communal water or opt for tables elegantly set with bottled tap water. To create the perfect atmosphere, you are welcome to use our portable speaker and wireless microphone for your own playlist or enjoy our curated selections.

A \$20 per person food and beverage minimum ensures your guests will savor our handcrafted offerings, and we gladly accommodate licensed outside catering for approved food items not included in our menu.



TASTING ROOM



Perfect for Cocktail Parties, After Parties with Dancing, Networking Events, and more, our gorgeous Queensbury Tasting Room is available for rent by Private Event clients. The space features a rustic industrial motif with handmade oak tables and black chairs, a polished black concrete floor, wine barrel style bars, and elegant lighting including a wine bottle chandelier, and more. Large Windows allow views into our barrel room and wine making facility.

Three large garage doors open to our outdoor patio featuring Adirondack style tables and chairs, fire pits and outdoor games. Your rental includes use of the Tasting Room and Patio (*if weather allows*), your choice of music station on our surround system; use of our wireless microphone and speaker and smart TVs. It is also an option to open our kitchen for your group to order from our full menu.

Pricing for use of our Tasting Room varies, based on the day of week and time of year. All rental rates are customized.





BEVERAGE OPTIONS



OPEN BAR

Wine, Cider, Beer & N/A
7 wines, 2 ciders, 3 beers, soda,
N/A Beer & Lyre's incl. 3 Hrs.
\$\$ Add NY Craft spirits
Whiskey, Bourbon, Vodka, Rum, &
Gin. Signature cocktail, lemonade,
iced tea, hot coffee/tea included.



MIMOSA BAR

self-serve
An elegant Mimosa Bar
set-up w/ 3 bubbly wines, 3
juices & fresh fruit.
(Est. 3 mimosas/pp. Bubbly wine
restocked at \$\$/btl if this exceeded)



CONSUMPTION BAR

pre-paid tab
Once pre-paid bar tab is
used, convert to cash bar or
keep the tab going!



SANGRIA BAR

self-serve
A fun Sangria Bar set-up of
3 seasonal sangrias made w/
wine, fruit, herbs & club
soda, and fresh garnishes.
(Est. 3 drinks/pp - not restocked if
this amt. exceeded. Add spirits to
recipe for \$/pp)



CASH BAR

Wine, Cider, Beer &
Non-Alcoholic Beverages
service for 3 hours
Add Spirits: \$\$ flat fee
Whiskey, Bourbon, Vodka,
Rum, & Gin.



WINE BAR

self-serve
Your choice of 6 varietals of
of wine artfully displayed in
carafes. (Est. 3 6oz. glasses/pp.
Wine restocked at \$\$ corking fee per
bottle. Premium labels excluded.)



TICKETED BAR

6 tickets per person
1 ticket = Wine (2oz pour) or
Soda (mini), Saratoga Water
2 tickets = Beer/Cider (12oz can)
3 tickets = Wine (6oz Glass)
3 tickets = Cocktail (no shots)
Tickets control consumption &
allow sampling of different wines!



SPARKLING TOAST

3oz pour
Welcome your guests w/
bubbly, or we will deliver
glasses for a timed Toast!
*Rent our Bubbly Wall, too!



WINE TASTING

A knowledgeable wine
concierge will guide your
guests through sampling 7
pre-selected wines (dry or
sweet choices, 3/4oz pours ea) &
they get to take home a
souvenir wine glass!
Premium Glass Upgrade
Premium Wine Sample
Seasonal Wine Slushie, Mulled
Wine or Apple Toddy
Winery Tour
Exclude Souvenir Glass



SIGNATURE COCKTAIL

Welcome your guests with
a custom sangria made to
fit your event theme!
6oz. serving/pp. No restocking.
Add spirits to recipe for \$/pp



PREMIUM N/A BEV / "MOCKTAIL" OPEN BAR

Lyre's N/A Cocktails, ADK
Craft Rootbeer, Saratoga
Water, Sodas, Juices, Fresh
Fruit Garnishes.



COFFEE / TEA BAR

A self-serve bar of freshly
brewed coffee, hot water
w/a variety of teas, sugar,
stevia, creamer, stir sticks.
Included in Open Bar packages.

N/A BEVERAGE SET-UP

A self-serve set-up of infused
water, iced tea & lemonade.
Included in Open Bar packages.

FOOD OPTIONS



CHARCUTERIE BOARD SPREAD

Your guests will feast their eyes on our gorgeous charcuterie spreads, perfect during cocktail hour or as lunch!

This board includes prosciutto, wine-infused genoa salami, hard salami, Nettle Meadow seasonal chevre, New York Cheddar Cheeses, Saratoga crackers, Jack's Red & White Wine Infused Crackers, Seasonal Jams and Jellies infused with our wines, toasted baguette bread, fresh grapes and strawberries, olives and tomatoes, Barkeater wine-infused chocolate truffles and Hudson Valley gourmet marshmallows.

**Alternative Individual Formats:*

Single Serving Option in a kraft box - *great picnics & easy transport.*

Half Size Servings - Sweet or Savory - *in a Portable Kraft Cup option, too!*



SANDWICH BOARD

A gorgeous Make-Your-Own Sandwich Spread will wow your guests! Including A&M Bronx Bakery Rustic Panini Bread, turkey, ham, prosciutto, wine-infused genoa salami, hard salami, 4 types of sliced cheese, lettuce, tomatoes, pickled red onions, roasted red peppers, mustard, mayo, Hilton Family Farms Garlic Dill Pickle spears and Saratoga Dark Russet potato chips.



BRUNCH BOARD SPREAD

This impressive and satisfying spread is perfect for any brunch-time affair!

This board includes toasted English muffins with Saratoga Maple and Chocolate Peanut Butter, Wine Infused Jelly, Croissants, Stroopwafels, Saratoga Crackers, Brooklyn Brittle shortbread cookies, NY Cheddar Cheeses, Nettle Meadow Chevre, Prosciutto, Grapes and Strawberries.



BAGEL BOARD SPREAD

Your group will be treated to a gorgeous and tasty Bagel Board spread, including toasted Bagels, Everything Bagel Holes stuffed with chive & dill cream cheese, Cinnamon Bagel Holes stuffed with honey, brown sugar & cinnamon cream cheese; plus all the fixin's, including whipped cream cheese, Saratoga Maple and Chocolate peanut butters, Wine-Infused jelly, Nova smoked salmon, capers, pickled red onions, fresh tomatoes, arugula, grapes and strawberries.

FOOD OPTIONS



CAPRESE BOARD

Fresh Grape Tomatoes, Basil and Mozzarella Balls are speared and drizzled with Balsamic Glaze to create a colorful, savory board.

**Individual Servings in portable cups avail, too!*



DESSERT BOARD

This delicious dessert spread includes wine-infused Barkeater chocolate truffles, and scrumptious Macarons, Cupcakes and Royal Icing Cookies from Flour Child Bakery.



SEASONAL FLATBREADS

Groups enjoy a variety of Seasonal Flatbreads, served warm and crispy on naan bread and featuring locally made and fresh ingredients.

Each flatbread is cut into six slices.



ARUGULA SALADS

Caprese

Arugula, basil, tomatoes, mozzarella, and balsamic vinaigrette.

Wanderer

Arugula, garlic chevre, bacon, pickled onions, roasted red peppers, tomatoes, & our signature vinaigrette made with our Gewurztraminer. Served in large bowl w/ tongs.



LAKE WINDS

ADULT FRUIT SALAD

This delicious adult fruit salad is made with strawberries, blueberries, grapes & mandarin oranges, and marinated in our Lake Winds White Mango Wine. *Served in large bowl w/ side of whipped cream & maraschino cherries! Option to prepare n/a version, too!*



"GET SALTY" PRETZEL APPETIZER

Warm & Salty Bavarian Pretzel sticks served with a side of tangy Brewpub Mustard.



RED RUBY TOMATO SOUP

Our delicious creamy tomato soup, made from scratch and infused with our Red Ruby semi-sweet red wine.



EXPERIENCES



WINE TASTING

An experienced winery associate will guide your group through sampling 7 wines (*pre-selected, dry & sweet options*) and guests keep the souvenir glass.

**Souvenir Glass may be excluded for discount
Add'l associate fee for parties of 25+



WINERY TOUR

An experienced Winery staff member will guide your group through our wine making facility, answering questions and providing insight into our wine making process and winery history.



LIVE MUSIC

We will hire a Live Musician for your event that has been vetted by our trusted provider. Musician will play for the duration of your event
(*Max performane of 4 hrs., including one 15-minute break per hour.*)



LIVE GAMES

Our resident game night professionals will execute a fun and engaging experience for your guests! Options include Trivia, Music Bingo, Family Feud and more!



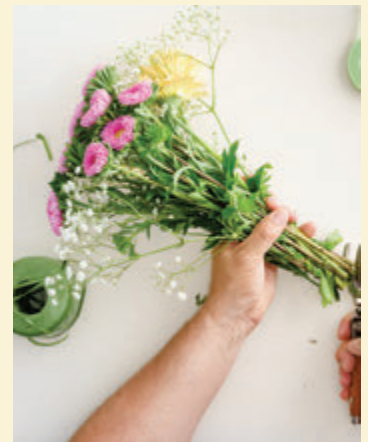
PAINT & SIP

Includes 2 hours of instruction with a professional painting instructor to create a themed painting on a Canvas or Wine Glasses that your guests get to take home with them! Supplies provided.



CANDLE MAKING

An experienced Instructor from Wax 'n Wix Candle Making will guide your group through making your own Wine Glass Candles using colors and scents of your choice!



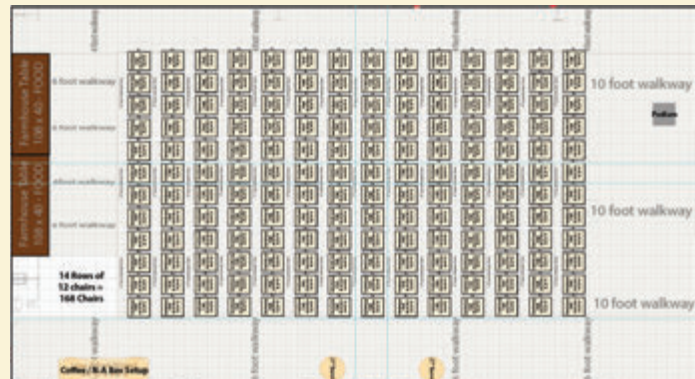
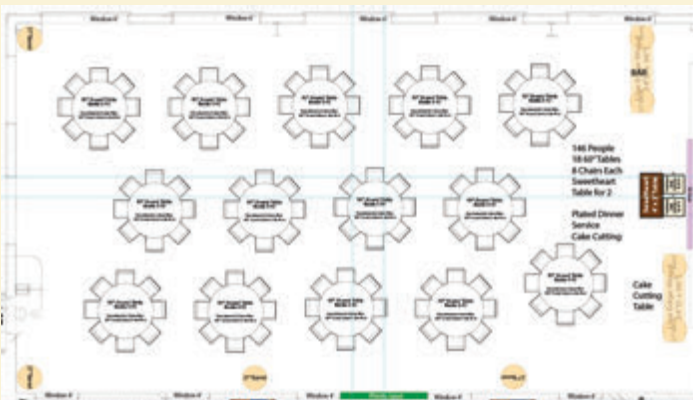
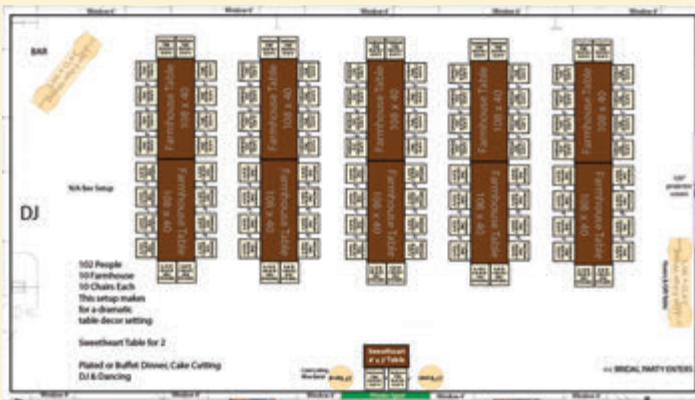
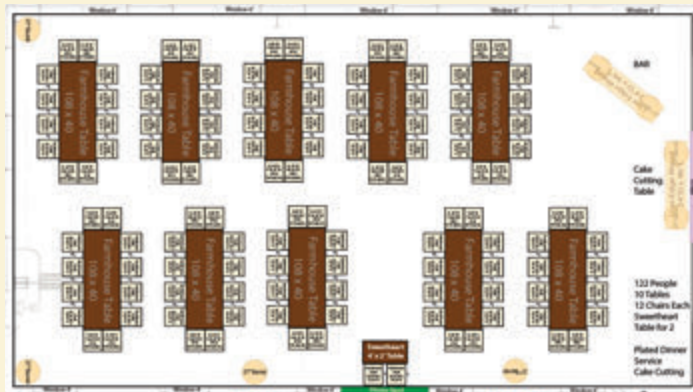
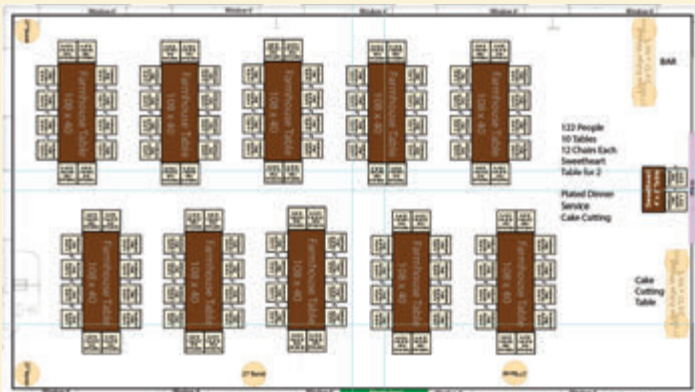
FLORAL BOUQUET MAKING or PLANT 'n SIP

Your group will be lead through a fun class to learn to make the perfect floral bouquet or succulent plants!
**All classes depend on instructor availability*



FLOOR PLANS

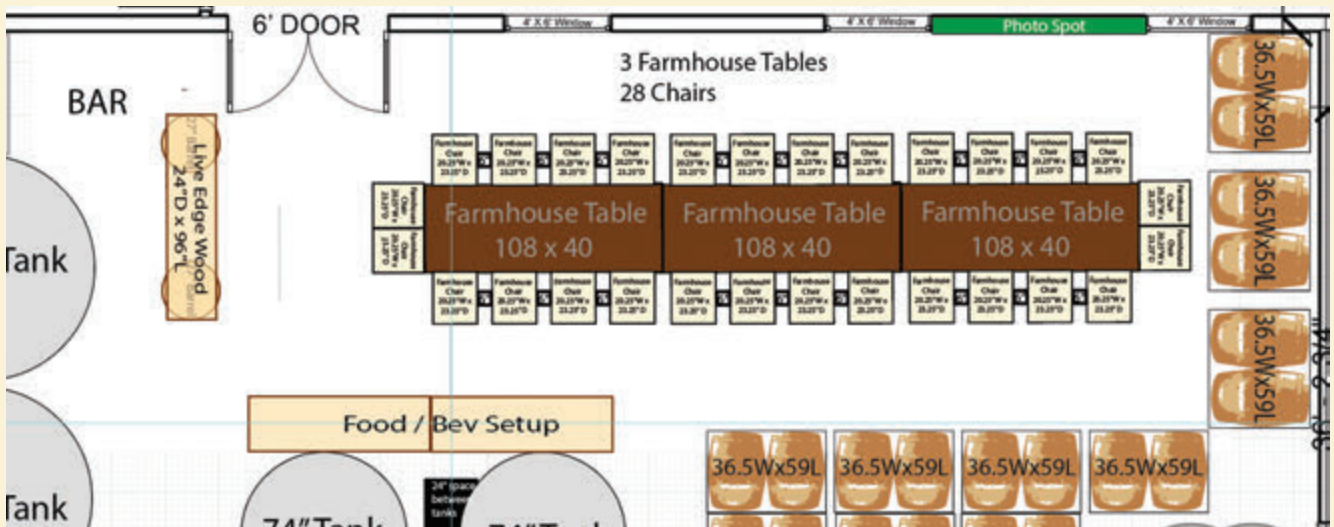
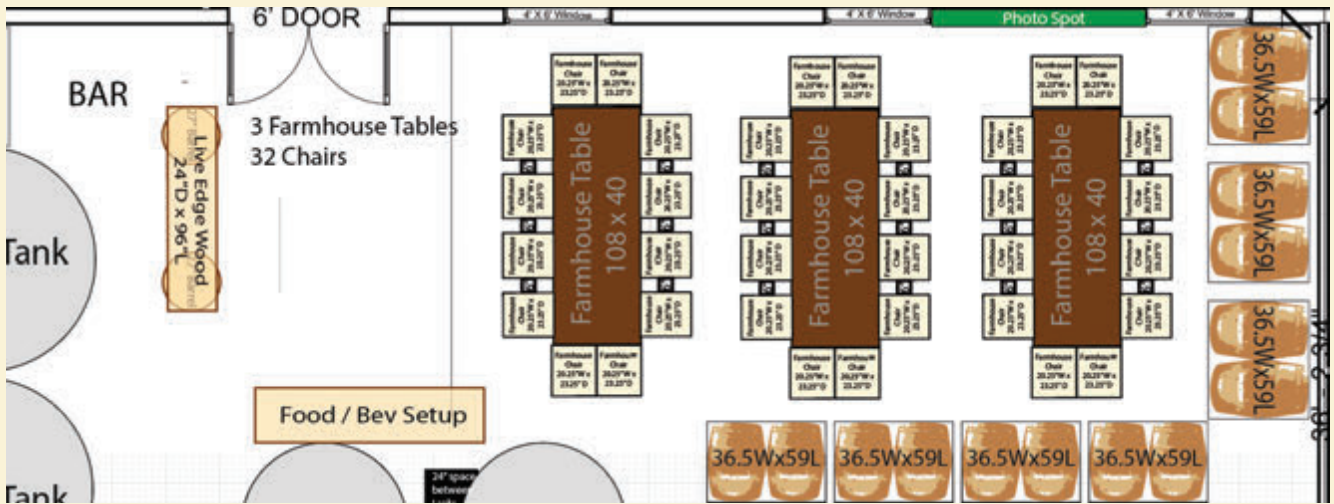
THE MEZZANINE





FLOOR PLANS

THE BARREL ROOM





THE FINE PRINT

SCHEDULING / BOOKING

Private event reservation times will be considered on a first come first served basis by our Department Manager. Reservations are encouraged to be booked at least 1 month out from your event date. Your preferred date isn't held until first deposit, representing your total room rental rate, is paid at time of booking. Your deposit is non-refundable.

Private parties work on a 3-hour event schedule with 1-hour schedule setup and 1-hour breakdown, with the exception of weddings. Guests are allowed to arrive up to 1-hour in advance to set up and must be cleaned up and have left the event space within one hour following the end of the event

PAYMENT

Once your event has been confirmed as definite, deposits are non-refundable.

Deposits may be paid by check, cash, or a major credit card. The invoice details out your payment schedule, which you are responsible for without reminders from Adirondack Winery.

Should an incident arise, and you must cancel your event, you are responsible for the guaranteed food and beverage revenue as stated on page one. You may then Reschedule your event depending on the availability of dates at that time. You will have up to one year from the cancellation date to hold your event at

Adirondack Winery. All deposits made will be applied to the mutually agreed-upon rescheduled event date if hosted within one year's time from the original event date. If you choose not to reschedule you will forfeit all advanced payments made. The Customer accepts the goods and services provided unconditionally

FINAL HEAD COUNT, ROOM DIAGRAM & PAYMENT DUE

Your final head count, approved room diagram and full payment are due ten days prior to your event. NO changes are permitted after this time - Including food or beverage and room layout changes. This final count is NOT subject to reduction and your final payment will be calculated based on the head count multiplied by the price per person. This figure must be greater than or equal to the guaranteed food and beverage revenue listed on your initial invoice. If you fall lower than this dollar amount, we will request that you add something to the package and will provide suggestions.

FOOD & BEVERAGE

Our policy requires that all beverages served must be purchased from Adirondack Winery. Outside beverages are NOT allowed on Adirondack Winery Property.

While Adirondack Winery can provide light food for your party, we understand you may require more food options. In this case, you are permitted to bring in food from a licensed and insured caterer or food processor. Prior approval of this Company by Adirondack Winery is required. Adirondack Winery is not responsible for preparing, serving or cleaning up outside food and beverage provided by the caterer. If Adirondack Winery staff ends up having to clean up after the Caterer, you will be held financially responsible for time and materials involved in such cleanup. Caterers must provide ALL dishes and flatware.

PARKING

Parking is limited. Members of the group are encouraged to carpool and to plan on arriving 10 minutes ahead of schedule.

DECORATIONS & PERSONAL ITEMS

Absolutely NO glitter, confetti, paper cutouts, or related items are permitted. Tape and Nails are not allowed to be apply decor of any kind to our walls or other surfaces. No real candle flames are permitted (LEDs Only). You will be held financially responsible for any damage caused to decor items provided by Adirondack Winery, as well as damage caused to Adirondack Winery property by decor items you provide. Adirondack Winery is not responsible for any lost or misplaced items belonging to you or your guests. Any decor or personal items left behind are considered property of Adirondack Winery if not picked up within 30 days of your event. If it requested that we ship items to you, shipping will occur at your expense, covering labor, materials and shipping fees.

CLEANING FEE / DAMAGE CAUSED

Adirondack Winery does not require a security deposit; however, if your party guests or vendors cause damage to our walls, tables, chairs, floors or other services, you will be held liable to cover the cost of repair of the items, or replacement cost of the damaged items. In addition, if your event guests or vendors you hire leave items or messes behind to cleanup that pertain to service not provided by Adirondack Winery, your credit card will be automatically charged a \$100 cleanup fee.

VENDORS

You may hire any professional you choose if they are licensed and carry liability insurance with a MILLION DOLLAR minimum policy. This is standard for any professional in the industry. Should you hire a rental company for delivery please note that a storage fee will apply to any items that are not dropped off and picked up on your event date and allotted time frame. Vendors are allowed to set up ONE HOUR before the event, and must be broken down and cleaned up within ONE HOUR following the event. All Vendors are required to sign Adirondack Winery's Hold Harmless Agreement before providing event services.

ID / NON-DRINKING GUESTS

Guests must present a valid photo ID (United States Driver's License or DMV-issued Non-Driver ID, Passport, or Military ID) showing age 21+ to consume or purchase alcoholic beverages. If guests are under 21 and are seen handling wine, they may be asked to leave the premises and purchases may be denied, avoiding the appearance of breaking State and Federal laws.

NOISE & BEHAVIOR

Adirondack Winery reserves the right to inspect, control, and limit the noise level and behavior of all private parties, meetings, and receptions being held on the premises and in our event space to ensure the comfort level of all guests and reputation of Adirondack Winery. We ask that you and guests please drink responsibly, before, during, and after your event and that safe driving is ensured. Our staff may refuse service to a member of your party if they are intoxicated or acting irresponsibly. We may request that member(s) of your group be removed from the premises. All members are expected to be respectful of other guests and the staff. Adirondack Winery associates can ask group guests to act in a respectable manner if not doing so. No refunds will be issued if any members of your group are required to leave due to lack of ID, intoxication, or unacceptable behavior.

Adirondack Winery LLC

395 Big Bay Road, Queensbury, NY 12804

Sasha@AdirondackWinery.com | (518) 621-2989



PREFERRED VENDORS

CATERERS

Wandering Food Dude
518-867-9383
facebook.com/wanderingfooddude/
wanderingfooddude@gmail.com

Innovo Kitchen
(518) 608-1466
info@innovokitchen.com
Innovokitchen.com

Nikktinas Catering
(518) 744-3629
Facebook.com/nikktinascatering

Kelly's Roots
(518) 741-6141
KellysRootsCafe@gmail.com
Kellysrootscafe.com

PHOTOGRAPHERS

Digi Dezigns
Kasi Webb
www.digidezigns.com
518-812-5896

Segal Photo & Design
brandonsegal@segalphoto.net
segalphoto.net
518-669-1251

Jason Hupe Photography
(518) 248-7217
jasonhupephotography@gmail.com
Jasonhupephotography.com

VALET

Valet Park of America
(413) 372-1408
www.valetparkofamerica.com

DISC JOCKEYS

Jason Irwin
518-307-4967
jasonirwinrock@gmail.com
facebook.com/518rock/

Matt Roberts
Illuminated Audio (*Light, Sound, Karaoke*)
518-636-9091
IlluminatedAudio@yahoo.com
illuminatedaudio-lightingsound.com

Peter Wilhelm- DJ Young Pete
wilhelmentertainment@gmail.com
(518) 681-0584
wilhelment.com

Andy Pratt
djandypratt@aol.com
Djandypratt.com
518.644.9762

DJ & DANCE INSTRUCTOR

Jennifer Cornell
Dance Moves with DJ Jen
(518) 480-5477
djjennifercornell@gmail.com
djjencornell.com

BAKERIES

Flour Child Bakery
(518)409-4218
orders@theflourchildbakery.com
Flourchildbakery.com

Divinely Gluten Free
(518) 729-1939
c.rose@divinelyglutenfree.com
Divinelyglutenfree.com

FLORISTS

Floral Divine
Facebook.com/floraldivine1111
(518) 307-6706
mindy@floral-divine.com

Penchant for Petals
(518) 290-6776
flowers@penchantforpetals.com
PenchantForPetals.com

Blooming Acres Farm
Bloomingacresfarm@gmail.com
Instagram: @bloomingacresfarm

RENTALS

Entertainment One Rentals
Elrentals.com
Tara@elrentals.com
(518) 792-0929

Romeo and Juliette Rentals
romeoandjuitterrentals@gmail.com
romeoandjuitterrentals.com

WEDDING PLANNER

Events to a T
Eventstoat.net
(518) 796-3917
Eventstoat123@gmail.com

TRANSPORTATION

Premier Plus Travel and Tours
(518) 745-0202
info@premierplustours.com
PremierPlusTours.com